

Orange and Cumin Roasted Root Vegetables
with Cilantro Chimichurri

Roasted Root Vegetables

3-4	Organic Carrots cut into one inch pieces.
1.5 #	Organic Potatoes cut into one inch pieces.
1	Organic White Onion cut into one inch pieces.
1 bunch	Radishes cut in half.
2 Tbs	Ground cumin
2 Tsp	Chopped Fresh Oregano
2 Tbs	Chopped Fresh Rosemary
2 Tbs	Honey
1/2	An Orange - Juiced
Of 1	Orange zest
1/4 cup	Olive Oil
2 Tsp	Ground Black Pepper
To Taste	Sea Salt

Method:

Preheat oven to 350 degrees. Place all ingredients in a large mixing bowl and mix well. Place the seasoned vegetables on a baking tray and bake for 35-40 or until tender.

Cilantro Chimichurri

1 bunch	Chopped Cilantro
1 bunch	Chopped Parsley
1/4 cup	Chopped Fresh Oregano
2	Peeled Garlic Cloves
1/2 cup	Chopped Red Onion
1 Tbs	Red Wine Vinegar
1/2	An Orange - Juiced
1/3 cup	Olive Oil
1/4 tsp	Ground Black Pepper
1/2 tsp	Sea Salt

Method:

Place all ingredients in a blender and purée until smooth.

Crafting Culinary Memories
Skyler Golden - Shawna Williams

Our Menu is Guided by Sustainable Principles & Practices
We proudly Support Oregon Farms, Ranches, Dairies, and Wineries